

ST48018 MUK Rev 1

morphy richards®
intelligrill



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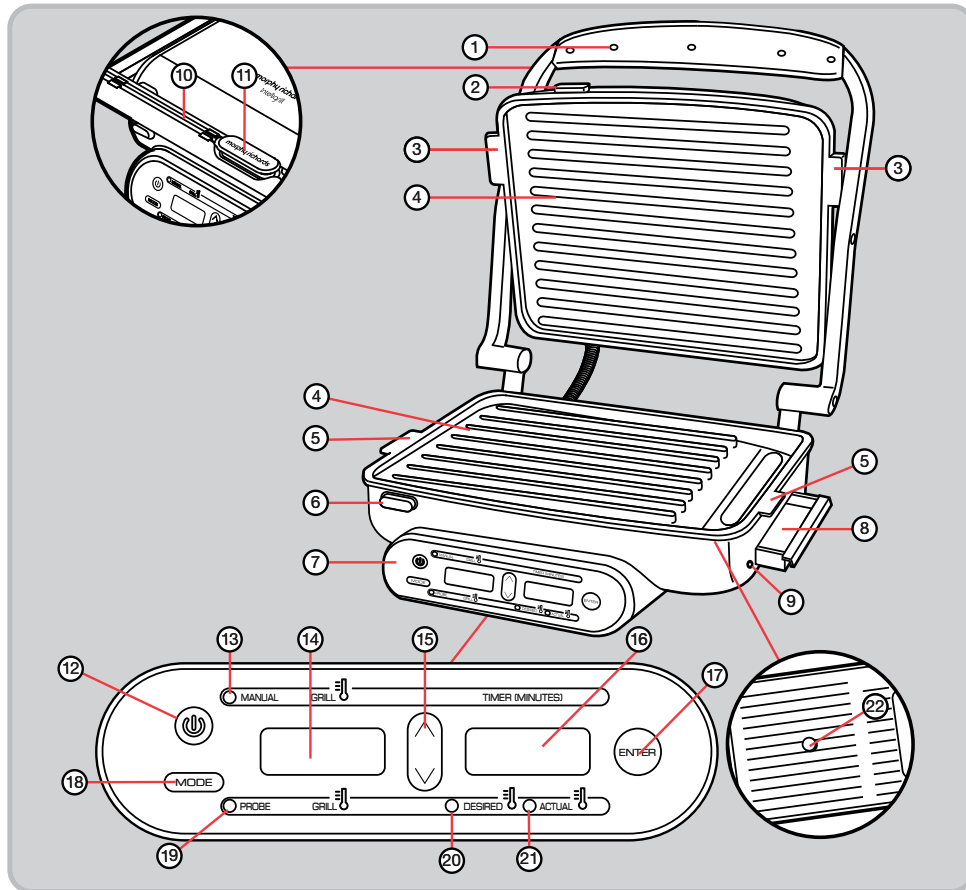


www.twitter.com/loveyourmorphy

www.morphyrichards.com

* Register online for your 2 year guarantee. See the back of this instruction book for details, (UK and Ireland customers only).

Product overview



Features

- | | | |
|--|--|--|
| (1) Lid Handle | (8) Drip Tray | (16) Timer LCD |
| (2) Upper Grill Plate Release Button | (9) Probe Jack | (17) Enter Button |
| (3) Upper Grill Plate Handle Tab | (10) Temperature Probe Storage (On Lid Handle) | (18) Mode Button |
| (4) Removable Nonstick Cooking Grill Plate | (11) Temperature Probe | (19) Probe Indicator |
| (5) Lower Grill Plate Handle Tab | (12) On / Off Button | (20) Desired Food Temperature Indicator |
| (6) Lower Grill Plate Release Button | (13) Manual Indicator | (21) Actual Food Temperature Indicator |
| (7) Control Panel With Digital Display | (14) Grill Temperature LCD | (22) Thermostat Pad (Underneath Lower Grill Plate) |
| | (15) Increase / Decrease Buttons | |

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Introduction

Thank you for your recent purchase of Intelligrill. Please read this instruction booklet carefully before you use your Intelligrill as we detail how to use both the Manual and Probe cooking modes and explain in detail how to set grilling temperatures. Remember to use the quick reference temperature chart printed on top of Intelligrill for grilling temperatures.

Before first use

It is important to clean your Intelligrill before first use or if it has not been used for a long period of time. See the care and cleaning section for more information.

When you first use Intelligrill you may notice some smoke/vapour emitting from the rear of the grill, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using the Intelligrill a few times this will stop.

WARNING

BURN HAZARD: ALWAYS USE AN OVEN MITT TO PROTECT YOUR HAND FROM CONTACT WITH HOT SURFACES AND STEAM DURING GRILLING.



THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATING

Grilling chart

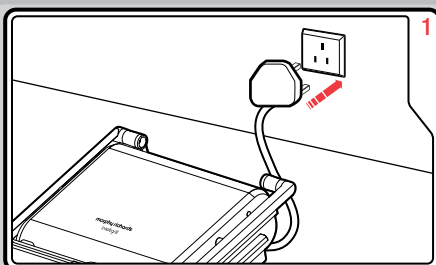
Food Type (Fresh)	Grill Temperature	Approximate Cooking Time (Manual Mode)	OR Desired Food Temperature (Probe Mode)
• Beef, Pork, Veal, Lamb (steaks and chops)	• 218°C (425°F)	• 6-10 min for medium* • 10-15 min for well done*	• 62°C (143°F) for medium rare • 71°C (160°F) for medium • 77°C (170°F) for well done
• Beef, Pork, Veal, Lamb Burgers (ground meat)	• 218°C (425°F)	• 4-8 min	• 71°C (160°F)
• Sausages	• 190°C (375°F)	• 15 min	• 71°C (160°F)
• Bacon	• 190°C (375°F)	• Varies according to thickness	• N/A
• Chicken, Turkey (pieces)	• 190°C (375°F)	• 7-12 min	• 74°C (165°F)
• Chicken, Turkey Burgers (ground meat)	• 190°C (375°F)	• 8-12 min	• 74°C (165°F)
• Fish	• 218°C (425°F)	• Depends on type. Cook until opaque and flakes easily with a fork.	• 63°C (145°F) or opaque and flakes easily with a fork.
• Vegetables Tomatoes Asparagus Corn on the cob Artichokes	• 220°C (428°F)	• Varies, see below 1-1.5 min 2-4 min 5-10 min 5-12 min	• N/A
• Panini	• 200°C (392°F)	• Varies according to thickness and fillings	• N/A

Grilling notes

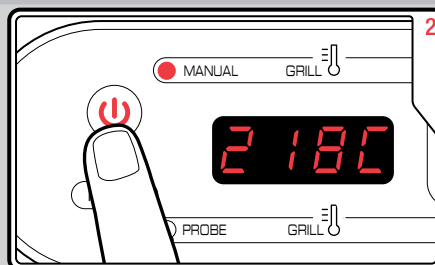
- The grill temperature settings range from 149°C (300°F) to 218°C (425°F).
- Desired food temperature settings range from 60°C (140°F) to 82°C (180°F).
- Length of cooking time and temperature may vary based on batch size, food thickness and weight.
- All temperatures are based on fresh, NOT frozen foods.
- When cooking meat use the Intelligrill in Probe Mode to determine internal temperatures.
- Always follow package directions.
- Do not grill frozen food, allow to defrost first.

*Based on a 20mm thick steak. Times will vary depending on the thickness of the meat, adjust the cooking times as required.

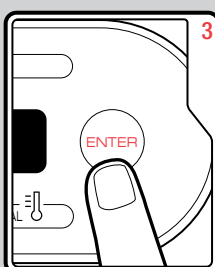
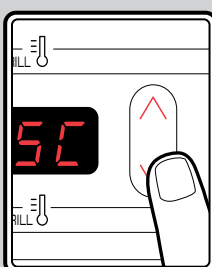
Using your Intelligrill manual mode



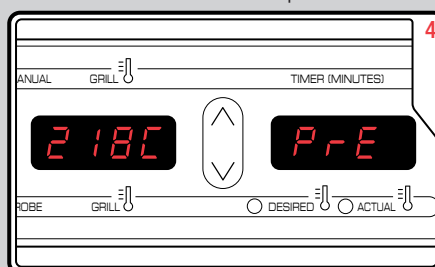
Plug the Intelligrill into the mains outlet.



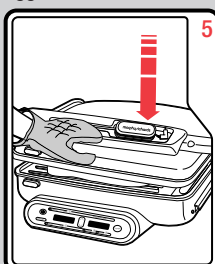
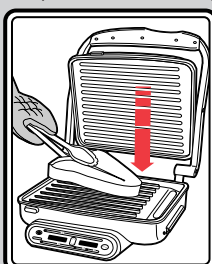
Press the On/Off Button (12). The Intelligrill will flash at 218°C which is the default temperature.



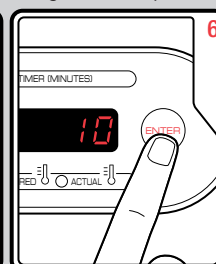
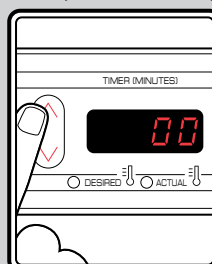
Select the desired grilling temperature (15) and press Enter (17). The Intelligrill will remember the desired temperature until it is unplugged.



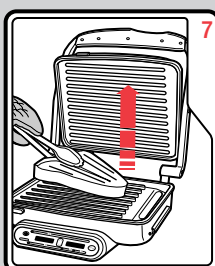
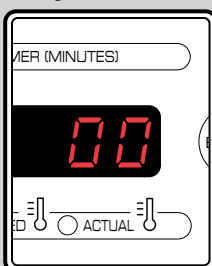
The selected temperature will flash and the Timer LCD (16) will flash 'PrE' during preheat. Preheat may take up to 8 minutes depending on the temperature.



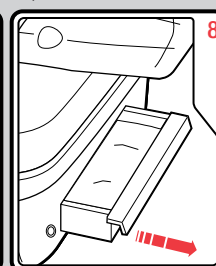
A beep will sound when the Intelligrill is ready. Press Enter (17) and place your food into the Intelligrill and cook for the desired time.



If you wish to use the timer, select the cooking time using the Increase / Decrease buttons (15), then press Enter (17) (Max 20 min).

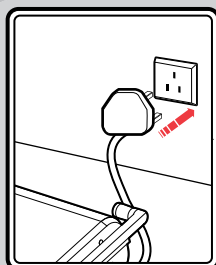


The timer will count down. A beep will sound when it reaches zero. Remove the food when cooked.

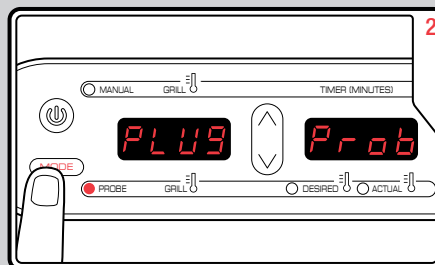
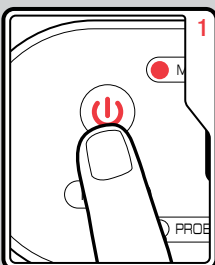


When finished, press the On/Off Button (12). Check and empty the Drip Tray (8) as required during cooking.

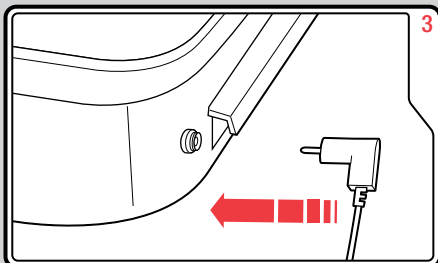
Using your Intelligrill probe mode



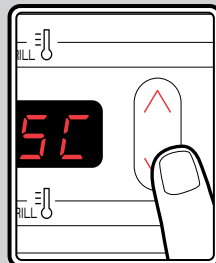
Plug the Intelligrill into the mains outlet. Press the On/Off Button (12).



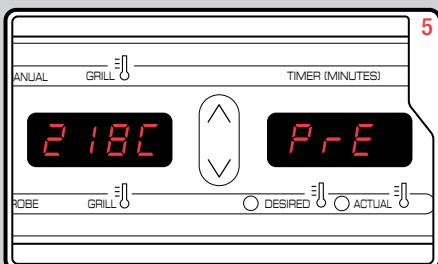
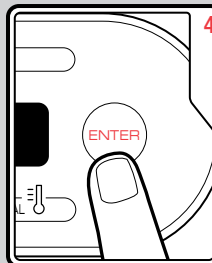
Press Mode (18) and hold until 'Plug Prob' is displayed or Probe Indicator is illuminated (19).



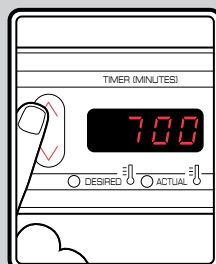
Plug the Temperature Probe (11) into the Probe Jack (9).



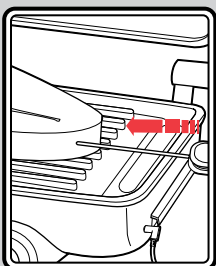
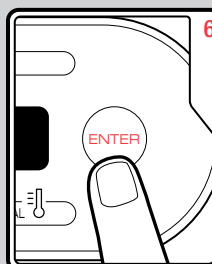
Select the desired grilling temperature (15) and press Enter (17). The Intelligrill will remember the desired temperature until it is unplugged.



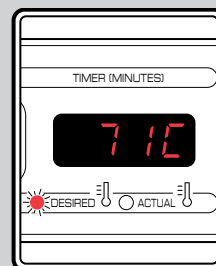
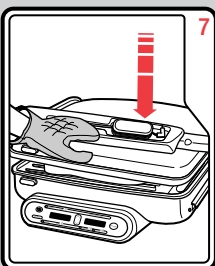
The selected temperature will flash and the Timer LCD (16) will flash 'PrE' during preheat. Preheat may take up to 8 minutes depending on the temperature.



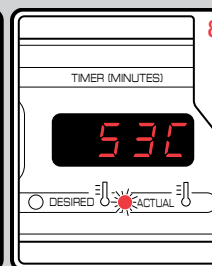
A Beep will sound when Intelligrill is ready. Select the desired food temperature (15) and press Enter (17). See the grilling chart for more information.



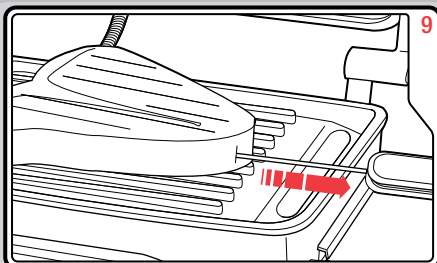
Place your food into the Intelligrill, inserting the Temperature Probe (11) into the side of the meat.



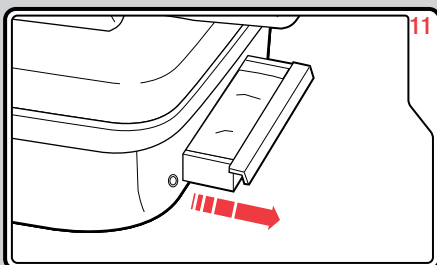
The display will alternate between actual food temperature and desired food temperature.



Using your Intelligrill probe mode (continued)



The Intelligrill will beep when the desired food temperature is reached. Remove the probe from the food.



Check and empty the Drip Tray (8) as required during cooking.



Remove food from the Grill and press the On/Off Button (12) to turn the Intelligrill off. Leave Intelligrill open to allow the Grill Plates (4) to cool.

Temperature probe

The Temperature Probe (11) ensures that food is grilled to the desired temperature. Insert probe approximately 1 inch (25 mm) into the side of the thickest part of the food. Ensure the Probe does not touch bone, fat or the Grill Plates. If grilling more than one food item at a time or for foods less than 3/4-inch (19 mm) thick, check the temperature by opening the Intelligrill and inserting the Temperature Probe into each food item.

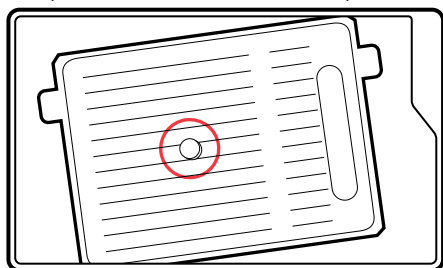
See the grilling chart on page 2 for more information on safe internal cooking temperatures.

Notes

- The Intelligrill does not switch off automatically when the timer countdown has completed or the food has reached the desired temperature. The Intelligrill will only switch off automatically after it has been on for one hour.
- To switch the temperature reading from celsius to fahrenheit, press and hold the Mode Button (15), then press Enter (17).

Care and Cleaning

- Disconnect power cord and allow the Intelligrill to cool before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning the grill.
- 1 Unplug the Intelligrill from the mains and allow to cool.
- 2 Press the Grill Plate Release Buttons (2) and (6) to remove the Grill Plates (4). The top Grill Plate will fall forward.
- 3 Remove the Drip Tray (8) from the Intelligrill.
- The Grill Plates are not dishwasher safe. Wash with hot soapy water and dry thoroughly.
- 4 Clean the Temperature Probe (11) spike under running water.
- 5 Clean the outside of the Intelligrill with a damp cloth.
- 6 Press the Grill Plate Release Buttons when replacing the Grill Plate back into the Intelligrill. This prevents excessive stress on the plate catch.



- The Thermostat Pad (22) (shown above) is located on the underneath of the bottom Grill Plate. Greasy deposits in this area cause the Intelligrill to misread the temperature of the Grill Plates and overheat. When cleaning the Grill Plates ensure the pad is cleaned thoroughly and free of any grease deposits.

DO NOT IMMERSE THE MAIN UNIT OR PROBE IN WATER

Contact us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.homeofthehouseproud.com

Facebook: www.facebook.com/morphyrichardsuk

Twitter: www.twitter.com/loveyourmorphyrichards

Website: www.morphyrichards.com

Troubleshooting

Problem	Reason	Solution
<ul style="list-style-type: none"> No display visible on digital display. 	<ul style="list-style-type: none"> Is the Intelligrill plugged in? Has the On/Off Button been selected? Make sure electrical outlet is working. The Intelligrill automatically turned off. There is no electricity. 	<ul style="list-style-type: none"> Check the plug and power switch on the mains socket. Test with a lamp known to be working. After one hour, the Intelligrill will automatically turn off. Press On/Off Button to restart. Check your electrical breaker box.
<ul style="list-style-type: none"> Food is undercooked. 	<ul style="list-style-type: none"> Food not cooked long enough. Allow the Intelligrill to preheat fully. Has the Intelligrill automatically turned off? 	<ul style="list-style-type: none"> Time required will depend on temperature chosen and thickness of food. Do not grill frozen foods. When grilling meats, use the Temperature Probe to measure internal temperature. See the grilling chart on page 2 for more information. Select a higher temperature setting. Always cook with lid closed. A beep will sound and the selected temperature will flash on the LCD when fully preheated. After one hour, the Intelligrill will automatically turn off. Press On/Off Button to restart.
<ul style="list-style-type: none"> Food is overcooked. 	<ul style="list-style-type: none"> Food cooked too long. 	<ul style="list-style-type: none"> Time required will depend on cooking temperature chosen. When grilling meats, use the Temperature Probe to measure the internal temperature. See the grilling chart on page 2 for more information. Select a lower temperature setting.
<ul style="list-style-type: none"> "Plug Prob" in display. 	<ul style="list-style-type: none"> The Temperature Probe is not plugged in correctly. 	<ul style="list-style-type: none"> Check to ensure probe is fully installed.
<ul style="list-style-type: none"> No timer during preheat. 	<ul style="list-style-type: none"> Timer does not function during preheat, only during cooking. 	<ul style="list-style-type: none"> Your Grill is functioning normally.
<ul style="list-style-type: none"> The Intelligrill is operating in wrong mode or at incorrect setting. 	<ul style="list-style-type: none"> The Intelligrill will operate at the preset default settings in either the Manual or Probe Mode (if selected) if no other settings are selected. 	

Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Location

- This appliance is intended to be used in household and similar applications such as:
farm houses;
by clients in hotels, motels and other residential type environments;
bed and breakfast type environments.
It is not suitable for use in staff kitchen areas, in shops, offices and other working environments.
- Remove all the packaging and retain for future reference.
- Ensure the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors or near water.
- Do not place the appliance on a highly polished wooden surface as damage may occur to the surface.
- Do not place the appliance on or near hot surfaces such as a hot plate, radiant rings or near a naked flame.
- Do not let the mains lead hang over the edge of the table or worktop or touch hot surfaces.
- The food may burn, therefore do not use the grill near of below combustible materials such as curtains.
- **IMPORTANT:** Do not use too close to curtains, draperies, walls, cupboards and other flammable materials.

WARNING: Do not use underneath cupboards.

Mains cable

- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.
- Never pull on the mains cable to unplug the appliance.
- If the mains cable is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified person in order to avoid a hazard.

Personal safety

- During cooking, steam and hot air will be ejected from the food. Take extreme care when opening and closing the appliance when hot.
- **WARNING:** To protect against the risk of electric shock, NEVER immerse the appliance body in water or in any other liquid and always ensure the electrical connections are kept dry.

- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.
- Children should be supervised to ensure that they do not play with the appliance.

Other safety considerations

- In common with most cooking appliances your grill will get hot during use, particularly the plates. After placing your food on the hot plates touch only the handle during and immediately after cooking.
- Disconnect the grill from the mains supply when cleaning or not in use.
- Do not touch hot surfaces. Always use handles or knobs.
- Do not immerse the grill itself in water and always ensure the electrical connections are kept dry.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the grill for anything other than its intended purpose.
- Do not leave unattended whilst switched on.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING : The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Notes

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

ST48018 MUK Rev 1 10/11

Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at www.morphyrichards.co.uk

Or call our customer registration line

UK 0844 871 0962

IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:**

**UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726**

morphy richards

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

